

Liscombe Lodge Wedding Menus 2024

PLATED DINNERS

\$75 per person

Choose one soup/salad, one entrée & one dessert

Soups & Salad Choices

Cream carrot bisque

Roasted red pepper & tomato

Tucson vegetable & white bean

Market garden salad, romaine, cucumber, tomato (GF)

Roasted red beets, goat's cheese, toasted almonds on a bed of greens & maple dressing (GF)

Classic Caesar Salad

Greek pasta salad (GF)

Spinach salad, blueberries, toasted pecans, red onions & chive vinaigrette (GF)

Entree Choices

Served with home baked rolls & butter | mashed potato or rice pilaf | seasonal vegetables

Liscombe Planked Salmon with maple bourbon glaze

Breaded Chicken breast with creamy garlic & cheese sauce

Roasted Turkey Dinner traditional turkey with sage dressing

Bacon wrapped Pork Tenderloin sautéed wild garlic mushrooms, apple balsamic reduction

Vegetarian & Vegan Options:

Wild Mushroom Penne roasted peppers, green onion goat cream cheese

Tandoori marsala tofu

Dessert Choices

Apple crisp with whipped cream

Strawberry Shortcake on homemade biscuits & whipped cream

Connie's homemade pies | coconut, lemon meringue, bumbleberry, apple or blueberry

Chocolate Torte Flourless cake (GF)

New York Cheesecake with Strawberry or Chocolate Coulis

Includes freshly brewed coffee, decaf coffee or tea

All Food & Beverage prices are subject to 15% applicable taxes & 16% service charge

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LISCOMBE BUFFET

\$85 per person

Includes choice of one soup, three salads, two entrées & the dessert buffet

Served with rice pilaf, garlic mashed potatoes and seasonal vegetables

Soup Choices

Cream carrot bisque

Roasted red pepper & tomato

Tucson vegetable & white bean

Salad Choices

Market Garden salad, romaine cucumber, tomato & balsamic vinaigrette (GF)

Roasted red beets, goat's cheese, toasted almonds on a bed of greens & maple dressing (GF)

Classic Caesar Salad

Greek pasta salad (GF)

Spinach salad, blueberries, toasted pecans, red onions & chive vinaigrette (GF)

Entree Choices

Liscombe Planked Salmon with maple bourbon glaze

Breaded chicken breast & creamy cheese sauce

Roasted Turkey Dinner traditional turkey with sage dressing

Bacon wrapped Pork Tenderloin sautéed wild garlic mushrooms, apple balsamic reduction

Vegetarian & Vegan Options:

Wild Mushroom Penne roasted peppers, green onion goat cream cheese

Tandoori marsala tofu

Dessert Buffet

Assorted Homemade pies, cakes, mousse, squares and mini pastries from Connie's Bakery

Includes freshly brewed coffee, decaf coffee & tea

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PATIO BBQ BUFFET

\$80 per person

Homemade rolls & corn bread & butter (GF)

Salads

Potato Salad

Roasted red beet, spinach, toasted almonds & vinaigrette (GF)

Creamy Coleslaw

BBQ Entrees

BBQ ribs & chicken with house made BBQ sauce

Italian Sausage

Twice baked potatoes with bacon bits, green onions, cheddar cheese sour cream & chives

Vegetable Skewer

Dessert Station

(Choice ONE of the following dessert options)

Mason Jars filled with wild blueberry cheesecake, s'more chocolate pot & lemon curd Eton mess

Hot caramel bread pudding, chantilly cream & Mini fruit tart display

Freshly brewed coffee, decaffeinated coffee & traditional & herbal tea

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RECEPTION & LATE NIGHT

CHEF ATTENDED STATIONS

Herbed crusted hip of beef on homemade rolls & condiments (Serves 75 people) \$29 per person

Garlic herbed crusted sirloin (serves approximately 30 people) \$30 per person

Sautéed Scallop & Shrimp (4 per person) \$25 per person

Build your own Pasta station \$20 per person

EMBELLISHMENTS

Imported & domestic cheese, assorted crackers tray (serves approximately 15 persons) \$225

Vegetable crudité with two dips (serves approximately 15 persons) \$90

Seasonal fruit platter (serves approximately 15 persons) \$150

Pita & assorted dips (serves approximately 15 persons) \$90

10lb of Mussels in garlic, shallots & white wine \$100

Deli meat platter (roast beef | smoked ham | turkey breast | spicy salami | sliced baguette & condiments
(serves approximately 15 persons) \$225

Side of smoked salmon, sliced red onion, capers, lemon wedges & rye bread
(serves approximately 15 persons) \$225

Sweet Tray – squares, brownies & cookies (2 pieces per person) \$8 per person

LATE NIGHT IDEAS

Pizza- two pieces per person (serves 12 persons) \$75

Build your own taco bar (serves approximately 20 persons) \$200

Soft corn tortillas, pulled pork & chicken, salsa, sour cream, avocado, lettuce, cheese & onion

Chili station (serves approximately 20 persons) \$150

House made beef chili & sweet potato black bean chili, buttermilk biscuits & basket corn chips

Poutine Station Fries, curd cheese & gravy (serves approximately 20 persons) \$150

Chef's special wings – with four flavors of sauces (GF) \$20 per dozen

BASKETS of Potato or nacho chips with dip or salsa \$8 each

BOWL of mixed nuts or trail mix \$8 each

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BEVERAGE SERVICE

All alcoholic beverages served in function rooms must be provided by Liscombe Lodge Staff Setup includes the following beverages. All drinks contain a minimum of one ounce of alcohol Rye & Scotch Whiskey | Vodka | Gin | Light & Dark Rum | House Red & White | Domestic & Non-Alcoholic Beer | Coolers
Mixes will include Orange, Tomato & Clamato Juice, Regular & Diet Soft Drinks

HOST BAR-Host Pays for all Guests Drinks

CASH BAR- Guests pay for their drinks

	Host Bar Price (donot include tax)	Cash Bar Price (include taxes)
Bar Brands	\$6.10	\$7
Deluxe Brands	\$6.95	\$8
Liqueurs & Cognacs	\$6.95	\$8
Assorted Domestic Beers	\$5.65	\$6.50
Craft Beers	\$6.95	\$8
Coolers	\$6.95	\$8
House Wine Red/White	\$7.85	\$9
Non-Alcoholic Beer	\$3.95	\$4.50
Juice, Soft Drinks, Mineral water	\$2.60	\$3
Punch Non-Alcoholic (Serves 50)	\$100	\$100
Vodka or Gin Punch (Serves 50)	\$200	\$200

Consumption for Host Bars will be charged on a per drink basis. A bartender charge of \$50 per hour per bar (minimum of 3 hours) will be applied if total sales are less than \$250 per bar. It is the policy of Liscombe Lodge to serve alcoholic beverages in a professional manner at all times. Liscombe Lodge will adhere to all laws and regulations pertaining to the service of alcohol to intoxicated and under-age persons. The hours of alcoholic service are 11am to 1am Monday through Sunday and Holidays.